






ANTIMO CAPUTO S.R.L.
ANTICO MULINO ANTIMO CAPUTO

SPECIFICATIONS OF FOODSTUFF



TENDER WHEAT FLOUR "00 PIZZERIA" USA

"00 PIZZERIA" USA

 U.E. ITALY	 GENUS GROUP
Rifer.to. Agg. Scheda Tec.	Analisi Labs Rev. 05 Ott. '06
 ISO 9001:2000	Pag. <u>1</u> di <u>2</u>

SPECIFICATIONS OF FOODSTUFF Tender Wheat Flour **"00 PIZZERIA" USA**




GENERAL DATA

Product	Tender Wheat Flour	Packaging	Sacks- multicoupled cellulose according to of the enforced alimentary norm
	 Rif. Law DPR 09/02/2001, n. 187  Law 04/07/67 n.580	Palletization	Europallet -

First Matter	Tender Wheat (<i>triticum aestivum</i>)		
Appearance Colour	Fine powdery White	Smell	Pleasant, typical, absence of extraneous smells

Finished product	Tender wheat flour It's produced from selection of best wheats, for answering to classic <i>Pizza Napoletana</i> and to exigent techniques of pizza makers (pizzaiuoli). High quality gluten and elasticity for doughes with good holding, soft and extensible. It's qualitative properties, besides, will give to finished products a unique and typical taste. Ideal for processing and production of "Pizza Napoletana STG" (product sheet - G. U. 24/05/04 Mipaf)				
Food preservation	Temperature storage (fresh and airy place) 15-18 °C				
T.M.C.	Date of packing into sacks	Lot	Process line /gg.	Unite	U.C. 20-25 Kg.

RHEOLOGICAL PROPERTIES

CONTROLS Chemical Laboratory (internal)	 Alveogramma Chopin	Bread making index W: 280 ÷ 320		Elasticity P/L: 0,50 ÷ 0,60	
	 Farinogramma Brabender	Absorption: 55 ÷ 57	Stability: 10' ÷ 12'	Hagberg Index: 30 ÷ 60	
		Growth: 2' 00" ÷ 3' 00"	Elasticity: 16 ÷ 18	Value Index: 56 - 60	
	 Hagberg Index - Falling Number	Enzymatic Activity: 340 ÷ 360			

PRODUCT TEST

CHEMICAL- PHYSICAL AND NUTRITIONAL PROPERTIES (average values : 100 gr. of finished product)

Parameter	Unit of Measurement (%)	Tolerance	Kcal / 100 g	Kjoule / 100 g
Proteins p/p (N x 5,70)	12,50	± 0,50	50,00	212,68
Lipids p/p	1,00	± 0,30	9,00	38,28
Carbohydrates p/p	70,00	± 3,00	280,00	1.190,98
Food Fibre p/p	3,00	± 0,20	-	
Minerals p/p	0,50	± 0,30	-	
Humidity p/p	14,00	± 0,50	-	-
Ashes p/p - dry matter	0,50	± 0,05		
Total out of 100 g. of di finished product			339,00	1.441,94






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PROPERTIES OF THE MICRONUTRIENTS (average values: 100 g of finished product)

MINERAL SALTS (mean values)		VITAMINS (mean values)	
Calcium	60 mg	Thiamine (Vit B1)	0,65 mg
Phosphorus	500 mg	Riboflavin (Vit B2)	0,35 mg
Magnesium	180 mg	Niacin (Vit PP)	7,0 mg
		Vitamin B6	0,8 mg

BIOLOGICAL PROPERTIES FILTH TEST

Parameter	Unit of Measurement	Reference Value
<input type="checkbox"/> Insect cuticle <input type="checkbox"/> Synthetic fibres <input type="checkbox"/> Rodent hairs <input type="checkbox"/> Infestation	Binding national and UE Directives and Rules American regulation FDA	< 50 fr. / 50 g < 1 fr. / 50 gr. Absent
<input type="checkbox"/> Vegetable fibres <input type="checkbox"/> Combusted gragments		









MICROBIOLOGICAL PROPERTIES

Parameter (Met. Uff. → acetonitric digestion)	Unit of Measurement	Reference Value (High Quality)	Q.S.
Total Bacterial Count	UFC / g	≤ 15.000	HA
Total Mycotic Count	UFC / g	≤ 5.000	HA
<ul style="list-style-type: none"> Salmonella ssp. 	UFC/ 25 g	Assente	HA
<ul style="list-style-type: none"> Escherichia coli 	UFC / g	< 10	HA
<ul style="list-style-type: none"> Total Coliforms 	MPN / g	< 100	HA
<ul style="list-style-type: none"> Bacillus cereus 	UFC / g	< 100	Lo
<ul style="list-style-type: none"> Staphylococcus aureus 	UFC / g	< 10	Lo
<ul style="list-style-type: none"> Bacillus mesentericus 	UFC / g	< 10	Ra

RESIDUES AND MICROPARTICLES

Parameter	Unit of Measurement	Averages values	Parameter	Unit of Measurement	Averages values
RESIDUES			HEAVY METALS		
<ul style="list-style-type: none"> Anti parasiticidals Organochlorinated Organophosphorated 	mg / Kg	By law Research: not instrumentaly perceivable	Lead Chromium Cadmium	mg / Kg	By law Research: not instrumentaly perceivable
MYCOTOXINS			MYCOTOXINS		
Total Aflatoxins (B ₁ +B ₂ +G ₁ +G ₂)	µg / Kg p.p.m.	< 4 < 0,004	Ochratoxin A	µg / Kg	< 1
Aflatoxin B1	µg / Kg p.p.m.	< 2 < 0,002	Deoxynivalenol - DON	µg / Kg	< 0,010

CONTROLS OF PROCESS-PRODUCING - TEST RELATIONSHIP / ANALYSIS ON FINISHED PRODUCT / LOT OF PRODUCT

-  TEST RELATIONSHIP/ ANALYSIS ON FINISHED PRODUCT_ Analysis HACCP (Hazard Analysis and Critical Control Point-SGQ Implementation)
-  **DECLARATION and/or RELATIONSHIP of PRODUCTION for LOT of PRODUCT** – STD min. on demand: **Lo** Periodic search random: **Ra**
-  The current regulations – Decreto Legislativo 26 maggio 1997 n.155 - direttive 93/43/CEE e 96/CE about hygiene of foodstuffs.
-  The current regulations – D.M. del 27/02/1996 n.209 - direttive 93/43/CEE e 96/ about hygiene of foodstuffs.
-  The current regulations – Reg. (CE) 28-1-2002 n. 178/2002 2002 - European Parliament and of the Council that establishes the principles and requirement on food safety, institutes the European Authority on food safety and fixed emergency procedures on food safety. – food traceability
-  Micotossine: Regulation 1525/98 CE and circular 9.06.1999 n.10 and integration.
-  D.M. N. 210 del 15 GIUGNO 2000 D.M. n. 411 del 01 Dicembre 2000.
-  Regulation updated of D.M. 21 marzo 1973 and integration, concerning regulations the hygienic discipline of packings, containers, tools assign to you to come to contact with the alimentary substances or substances of personal use. Implementation direttiva n. 99/91/CE.